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PORCHETTA EGGS BENEDICT 26

Poached eggs on house roasted porchetta with hollandaise, basil pesto & crackling. Served with rosemary potatoes & greens

BLUEBERRY CRESPELLES 24

Sour cream hot cakes with blueberry compote, pistachio crema & maple syrup

AVOCADO TOAST 22

Sliced avocado, marinated tomatoes & vin cotto topped with a sunny side up egg. Served with rosemary potatoes & greens

GIA'S BACON & EGG TOAST 24

Open-faced focaccia sandwich with our house smoked bacon, sunny side up egg & herb goat cheese. Served with potatoes & salad

SMOKED TROUT ROSTI 30

Smoked trout on a potato rosti, topped with crème fraîche, a poached egg & greens GF

PORCHETTA SANDWICH 22

House roasted porchetta on Tuscan focaccia with grainy mustard and sliced pears. Served with a side salad

For the table

RICOTTA & FRUIT TOAST	18
HOUSE SMOKED BACON	9
ROSEMARY POTATOES	14

CALABRESE SANDWICH 20

Grilled broccolini, pickled red onions, stracciatella & Calabrese pesto on our house-made focaccia. Served with a side salad

CRESTE RIGATE & SAUSAGE 16/26

House made sausage, rapini, sun-dried tomato with mint and pecorino

CARBONARA 18/28

Guanciale, eggs & Parmesan

SPAGHETTI POMODORO 15/24

Classic tomato sauce

END YOUR BRUNCH WITH A SWEET COFFEE NOTE

Tiramisu - it's a classic "pick me up"	15	Affogato - vanilla ice cream & espresso	10
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Drinks

ESPRESSO	3	GARIBALDI MIMOSA	14
AMERICANO	4	<i>OJ, Splash of Campari & Prosecco</i>	
LATTE	5	ESPRESSO MARTINI	15
TEA	4	GIA CAESAR	15
		APEROL SPRITZ	15

APOTHECARY KITCHEN Lemongrass Ginger Tonic - 1.5oz **6**